

Marinara Sauce for **Frozen Pizza**

With GPI 750-1



When you need to create a freeze-thaw stable marinara sauce for ready-to-bake frozen pizza entrees,

GPI is here to create your solution and guide you forward

Perform

With our deep knowledge in functional hydrocolloid blends, we used **GPI 750-1** to stabilize marinara sauce. This cold-soluble blend imparts low viscosity, improves freeze-thaw stability, and reduces syneresis.

GPI understands your product's journey from formulation to processing.

Inspire

Use GPI 750 to improve the cling and texture of sauces like bechamel, gravies, salad dressings and salsas.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Marinara Sauce

170.4g	Tomato Sauce	85.2%
12.5g	Extra Virgin Olive Oil	6.3%
7.5g	Smoked Paprika	3.8%
1.3g	Oregano	0.6%
2.5g	Salt	1.3%
1.8g	Red Pepper Flakes	0.9%
1.8g	Garlic Powder	0.9%
1.8g	Onion Powder	0.9%
0.6g	GPI 750	0.3%
200g	Total	100%



Marinara Sauce for **Frozen Pizza**

PROCEDURE

Mixing

- Premix Spices and GPI 750 together.
- In a food processor, add the liquid ingredients and mix for 30 seconds.
- Add the spice mixture and remaining ingredients.
- Mix for 1 minute. Scrape the sides as necessary.
- Dispense sauce evenly on top of prepared pizza dough.
- Process pizza through par-baking and IQF procedures.

Recipe makes sauce for 1 whole pizza Serving size 25g		
Amount per serving Calories	21	
	% Daily Value	
Total Fat 1.5g Saturated Fat 0.2g <i>Trans</i> Fat 0g	29 19	
Cholesterol 0mg	0%	
Sodium 257mg	119	
Total Carbohydrate 1.8g	19	
Dietary Fiber 0.4g	2%	
Total Sugars 2g Includes 0g Added Sugars	4%	
Protein 0.1g	•	
Vitamin D 0mcg	0%	
Calcium 4mg	0%	
Iron 0mg	19	
Potassium 60mg	19	

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

Contact: GPI@gpiglobal.com